

PANCAKES MAMA FISCHER

YOU NEED for 4 servings

PANCAKE MIXTURE

- 1 cup sifted all-purpose flour
- Pinch salt
- 1 whole egg, plus 1 egg yolk
- 1 $\frac{1}{4}$ cups milk
- 1 tablespoon grated lemon rind
- 1 tablespoon butter or margarine, melted
- 1 tablespoon brandy

PANCAKE FILLING

- 1 teaspoon lemon juice
- $\frac{1}{4}$ cup golden raisins
- 2 teaspoons grated lemon rind
- 1 tablespoon cream for whipping
- 1 tablespoon sugar
- 1 egg yolk
- 1 package (8 ounces) cream cheese

FIRST PREPARE

Make pancakes (see below). Grate lemon rind. Separate egg yolk. Squeeze lemon juice.

NOW ASSEMBLE

1. Add lemon juice, raisins, lemon rind, cream, sugar and egg yolk to cream cheese and combine to form a creamy mixture.
2. Place a large tablespoon of cream cheese mixture on each pancake. Roll up and serve sprinkled with a little sugar and lemon juice.

PANCAKES

1. Combine flour and salt and make a well in the centre and add eggs and milk gradually, beating all the time. Add lemon rind and allow to stand for at least 4 hours.
2. Melt butter or margarine and stir into pancake mixture together with brandy.
3. Heat a small quantity of butter or margarine in an omelet pan—turn to coat pan and pour off surplus. Add a small amount of pancake batter and cook until waxy bubbles form on surface. Slide a palette knife (spatula) under pancake and turn.
4. Pile pancakes on a plate—brush with melted butter or margarine and wrap in a serviette (napkin)—place in refrigerator.